



ΑΝΑΛΥΣΕΙΣ ΑΓΡΟΤΙΚΟΥ ΤΟΜΕΑ

ΦΥΛΛΟΔΙΑΓΝΩΣΤΙΚΕΣ
ΕΔΑΦΟΛΟΓΙΚΕΣ
ΕΛΑΙΟΛΑΔΟΥ
ΚΑΡΠΩΝ
ΝΗΜΑΤΩΔΕΙΣ

ΑΝΑΛΥΣΕΙΣ ΥΔΑΤΟΣ, ΠΕΡΙΒΑΛΛΟΝΤΟΣ

ΠΟΣΙΜΑ ΝΕΡΑ
ΓΕΩΤΡΗΣΕΩΝ
ΔΙΚΤΥΩΝ ΥΔΡΕΥΣΗΣ
ΑΡΔΕΥΤΙΚΑ ΝΕΡΑ
ΥΔΡΟΠΟΝΙΚΕΣ ΚΑΛΛΙΕΡΓΙΕΣ
ΒΙΟΛΟΓΙΚΟΙ ΚΑΘΑΡΙΣΜΟΙ

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The present certificate can be reproduced as it is and not as a part without the laboratory agreement. Samples are stored for 1 month from the mentioned date of analysis in a specific place of humidity , temperature , light.

START OF CERTIFICATE ANALYSIS

CHEMICAL ANALYSIS.

S.C : AA-9-62-17

I.D: POLYMENAKOS DHMHTRIOS

Sample labeling : OINOYNTAS

ADDRESS : LAGIO LAKONIAS

Date of issue : 29/5/2017

Incoming Date : 29/5/2017

Sample taken from: Owner

Bottle of : METALLIC 0.25 lt.

Oil analysis for:

	SAMPLE RESULT	LIMITS (1)	MEASUREMENT UNITS
Acidity (%as oleicacid)	0,46	M 0,80	% g/100gr
K 270	0,135	M 0,220	-
K 232	1,72	M2,500	-
D.K	0,001	M 0,010	-
Peroxid value	11,33	M 20,00	Meq O ₂ /Kg

END OF CERTIFICATE ANALYSIS

CONCLUSION : (1) Regulation EU 1989-2003 on extra virgin olive oil.

OPINION: The sample is characterized as: Physiologic for Extra virgin olive oil according the regulation of 2568/91 of EEC, (with later changes and additions) for the above measurements.